

**Sorrentino's Downtown Lunch Set menus 2018-2019**

**Prices do not include 18% Gratuity or GST.**

**Menu #1**

**PRIMO**

**MISTA**

organic greens, carrots, red cabbage, cucumber,  
radish, honey citrus vinaigrette

or

**ZUPPA DEL GIORNO**

Chef's Daily Creation

**SECONDO**

**HOUSE MADE GNOCCHI NAPOLETANA**

DOP tomato sauce, buffalo mozzarella. fresh basil

or

**SORRENTINO TRUFFLE BURGER**

black angus sirloin, sautéed mushroom caramelized onion, truffle cheese, double smoked boar bacon,  
arugula, garlic aioli, toasted brioche, house-cut potato wedges

**\$ 30 per person**

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**Menu #2**

**PRIMO**

**ZUPPA DEL GIORNO**

Chef's Daily Creation

or

**DOWNTOWN SORRENTINO'S**

romaine, chickpea, red onion, peach, crisp boar bacon,  
roasted pecans, house-made chipotle dressing

**SECONDO**

**ORECCHIETTE**

pasta, prawns, broccoli purée, cherry tomato, cerignola olives, aglio olio

or

**FREE-RANGE BREAST OF CHICKEN**

pan-seared, truffle cream, mushroom, daily potato, vegetables

or

**ATLANTIC SALMON FILET**

blanco puttanesca, capers, lemon, white wine, cream, chef's daily creation of vegetables and starch

**\$35 per person**

**Menu #3**

**PRIMO**

**CAPRESE INSALATA**

buffalo mozzarella, cherry tomato, DOP EVOO, balsamic reduction  
or

**INSALATA CESARE**

romaine, sweet brioche, house-made porchetta, signature dressing

**SECONDO**

**VEAL SCALOPPINE**

white wine, fresh lemon juice, capers,  
sun-dried tomato, asparagus,  
spaghettoni aglio olio

or

**MEDITERRANEAN SEA BASS**

tomato puttanesca sauce, zucchini  
risotto, pine nut pesto

or

**ALBERTA BEEF TENDERLOIN**

5oz, wrapped with parma ham,  
mushroom cipolline sauce, saffron  
risotto, goat cheese

**\$40 per person**

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**LUNCH FAMILY STYLE MENU**

**“Famiglia” Style**

**In the great tradition of Italian family dining,  
the following menu items will be served on platters, “famiglia” style!**

**ANTIPASTI**

**Assorted Bruschetta**

tomato and truffle mushroom

**Followed by**

insalata and pasta - served at the same time

**INSALATA**

**MISTA**

organic greens, carrots, red cabbage, cucumber,  
radish, honey citrus vinaigrette

**PASTA**

**Orecchiette**

tomato sauce, basil, parmigiano-reggiano  
and

**Fusilli**

4-cheese, garlic cream sauce

**Add gluten-free corn fusilli pasta platter for an additional \$20 (feeds 10)**

**SECONDO**

**Spicy Italian Sausage**

tuscan roasted vegetables, italian roasted potatoes  
and

*Choose 1 of the 3 items below:*

**Seared Chicken Limoncello**

or

**Veal Porcini Marsala**

or

**Salmon Caponata**

olives, capers, tomatoes, pine nuts, lemon

**DOLCE**

**Pan of our Signature House-Made Tiramisù**

**\$42 per person**

## Desserts

Choose one of the following desserts for menus 1 - 3  
for an additional cost of \$8 per person.

**GLUTEN-FRIENDLY CHOCOLATE BROWNIE**  
salty hazelnut caramel, fresh seasonal berries

or

**ITALIAN SORBETTO**  
Selection of Italian Sorbetti

or

**WHITE CHOCOLATE TIRAMISÙ**  
lady fingers infused with coffee flavored liqueurs, white chocolate mascarpone

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## Vegetarian Options

*If you would like to include a vegetarian option for  
Menus 1 to 3 please choose one dish from the list  
below for no additional cost:*

**GLUTEN-FRIENDLY CORN FUSILLI**  
fresh garlic, pine nuts, arugula, roasted cherry tomato aglio olio, crumbled goat cheese

or

**RISOTTO**  
pear, gorgonzola, zucchini